

DOUBLE SECTION DELUXE FEATURED HALF-SIZE GAS CONVECTION OVEN



Model WKGHC2





Design Certified by the American Gas Association Listed by the National Sanitation Foundation

Approved by	
Date:	

SPECIFY TYPE OF GAS WHEN ORDERING. SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

BASIC MODEL:

WKGHC2 Double section half-size gas convection oven

KEY FEATURES:

- Stainless steel front, sides and top.
- Stainless steel doors with window (field reversible).
- ➤ 16¾" adjustable stainless steel legs.
- ➤ 25,000 BTU/hr. power burner per section, 50,000 BTU/hr. total input.
- Electronic spark igniters.
- ➤ ½ H.P. single speed fan motors.
- ➤ Electronic digital time and temperature controls.
- ➤ 'Roast and Hold' cycle.
- ➤ 'Gentle Bake' pulse-air cycle.
- Oven cool switch for rapid cool down.
- > Porcelain enamel on steel oven interiors.
- Five nickel plated oven racks with nine rack positions per section.
- > Rear body enclosure panel.
- ➤ Gas pressure regulator and manual shut-off valve.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

> 16¾" adjustable stainless steel legs with casters.

DESCRIPTION:

Double section half-size gas convection oven, Wolf Model No. WKGHC2. Stainless steel front, sides and top. Field reversible stainless steel doors with window. 165%" adjustable stainless steel legs. Non-sag insulation applied to the top, rear, sides, bottom and door. Porcelain enamel on steel oven interiors measure 151/4" w x 21" d x 20"h. Five nickel plated oven racks per section measure 143%" x 207%". Nine position nickel plated rack guides with positive rack stops per section. 25,000 BTU/hr. power burners with electronic spark igniters per section, 50,000 BTU/hr. total input. Single speed ½ H.P. oven blower motors. Side mounted electronic controls with digital time and temperature read-out, 'Roast and Hold' cycle and 'Gentle Bake' pulse-air cycle. Oven cool switch for rapid cool down. 115 volt, 60 Hz, 1 ph power supply required. 8 amps draw per section, 16 amps total draw.

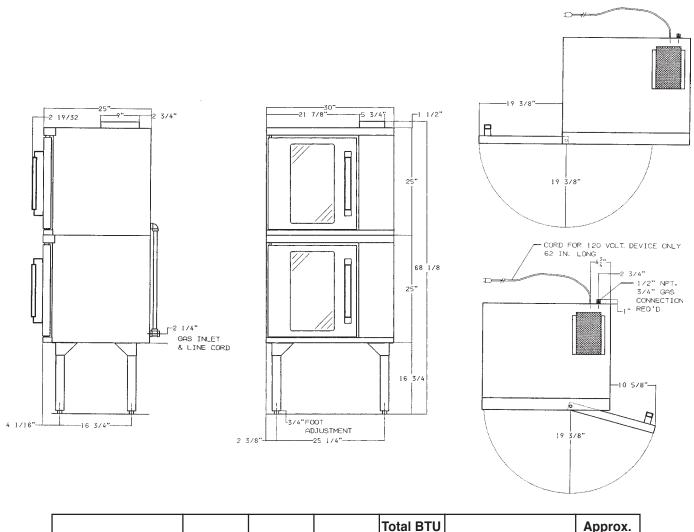
Exterior dimensions: 30"w x 2719/32"d x 681/8"h on 163/4" legs.

WOLF RANGE COMPANY

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Model WKGHC2 Half-Size Double Section Deluxe Featured Gas Convection Oven



IMPORTANT

DOUBLE OVEN

WKGHC2

1. A gas pressure regulator sized for this unit is included. Natural gas 3.5" W.C., propane gas 10.0" W.C.

Height

681/8"

Per Oven

50,000

Electrical

115/60/1

Shp. Wt.

560 lbs.

- 2. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
- 3. This appliance must be installed with a 3" clearance at both sides and the rear adjacent to combustible or noncombustible construction.
- 4. This appliance must be installed on legs or a leg stand.

Width

30"

Depth

2719/32"

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

This appliance is manufactured for commercial use only and is not intended for home use.